

# BBQ MENU

EVERY THURSDAY

## BBQ

<b>BBQ Brisket Burger</b>	<b>15</b>
Pitt smoked brisket, pickles & BBQ sauce	
<b>Philly Cheese Brisket</b>	<b>15</b>
Smoked brisket, onion, capsicum & jack cheese	
<b>Baby Mama Tray</b>	<b>25</b>
Brisket, cheese kransky, pulled pork, chipotle slaw & corn bread	
<b>Big Daddy Tray</b>	<b>35</b>
Extra brisket, extra pulled pork, beef spare rib, cheese kransky, chipotle slaw, & corn bread	

*All meat trays are served with corn on the cob, pickles, bread & butter*

## US CRAFT BEERS

	ABV	Price
Oskar Blues Beerito	4.0%	8
Kona Pipeline Porter	5.3%	9
Founders KBS	11.2%	20
Founders All Day IPA	4.7%	8
Sierra Nevada Sidecar Org	5.3%	8
Red Hook ESB	5.8%	10
Kona Big Wave Golden	4.4%	9
Rouge Aw-Rye	7.5%	22

*Please refer to our bar for more American beers*

## SIDES

Fries	5
Cajun fries 🌮	5
Green bean & bacon salad	5
BBQ brisket beans	5
Mac n cheese	5

## TEXAN BBQ SMOKER

Our custom made American Silver Creek double barrel smoker cooks the traditional American way, low & slow. This process provides us with tender slow cooked meats for your enjoyment.

We prepare our own house made rubs & use Ironbark to produce the perfect BBQ.

## KEEP IT SAUCY

Hot Sauce	1
Chiptole Mayo	1
Herb Mayo	1
Aioli	1

## BOURBON

Bulleit 10 Year	9
Woodford Reserve	10
Wild Turkey	9
Makers Mark	9

*Please refer to our bar for more Bourbon options*



BE SOCIAL

